



ROSEMARY PARMESAN SQUIRREL

3 squirrels (or 2 rabbits), cut in pieces
2 c. flour Olive oil
¼ c. white wine (white zinfandel or
Liebfermilch)

1 tsp. rosemary ¼ c. sun-dried tomatoes
¼ tsp. salt (chopped coarsely)
¼ tsp. coarse black pepper 2 chicken bouillon cubes
Brown rice (for 4 servings) ¾ c. cream or half & half
½ pkg. onion soup mix 1 c. fresh Parmesan
cheese, grated

**Now We're
Cookin'!**
with
Martha Daniels

Place flour in bag, add meat & shake until thoroughly covered. In large frying pan, heat olive oil until it's almost but not quite smoking. Place meat in pan and brown on all sides. Just before meat is completely browned, add 2 pats of butter to oil to finish browning. Remove & drain. Cook meat in wine in a shallow saute pan, covered, on medium-low heat for about 15 minutes to tenderize. Remember to turn occasionally.

Put chopped tomatoes, rosemary, salt, pepper, and bouillon cubes in water and bring to a boil. Add rice and cook according to directions on rice package. Stir & fluff to distribute rosemary and tomatoes evenly.

In a saute pan on low heat, blend cream, onion soup mix and half of the Parmesan cheese. Stir constantly until the mixture is smooth and the cheese is melted into the sauce. Salt to taste. Use white pepper, if desired. Serve squirrel over a bed of rice, spoon sauce over top and garnish with remaining Parmesan cheese.